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Barnyard.—1. Must be well drained.

2. Manure must not be allowed to collect within 50 feet of barn, unless other provisions approved by the health officer is provided, or within 100 feet of milk house or well.

The milker.—1. No person suffering with or associated with a communicable disease must be allowed to handle milk or milk utensils.

2. Any case of contagious disease and every suspicion of a contagious disease must be reported at once to the health officer.

3. The clothing of the milker must be clean.

4. The hands of the milker must be washed and dried immediately before milking.

5. The hands and teats should be kept dry during milking.

6. The practice of moistening the hands with milk is prohibited.

7. Any person with ulcers or sores on his hands or fingers must not be allowed to milk.

8. Milking into an open bucket is prohibited. Milk pail must be approved by the health officer.

Penalty.—For each and every violation of rules the permit to sell milk may be revoked and it is further provided that the health officer must certify that the provisions of this article have been complied with before a license will be issued.

SEC. 17. This ordinance shall take effect upon the expiration of the present license period.

LOUISVILLE, KY.

Meat—Sale of—Inspectors.—Slaughterhouses—Sanitary Regulation. (Ord. Jan. 14, 1915.)

SECTION 1. *Sale of meat in city—When unlawful*.—The sale, offering, exposing, or having in possession for sale of any meat within the city of Louisville which has not been inspected by Federal, State, or municipal authority at the time of slaughter is hereby prohibited, as well as the bringing of any such meat into the city of Louisville for the purpose of sale, except as otherwise provided in section 7. It shall further be unlawful for any person, firm, or corporation to sell, expose, or offer, or have in possession for sale for human consumption, any meat which is in anywise not fit for such purpose.

SEC. 2. *Issuance of permits*.—It shall be unlawful for any person, firm, or corporation to sell, offer, or expose for sale within the city of Louisville any meat intended for human consumption, whether slaughtered within the city or elsewhere, unless such person or persons shall have a permit so to do from the department of health of said city, the same to be issued for a period of one year. Where any such person, firm, or corporation conducts or operates more than one place of business in the city of Louisville a separate permit shall be issued for each such place of business. Such permit shall be issued only upon the health officer being satisfied that the meat, before being offered for sale, has been and will be inspected, slaughtered, and stamped in accordance with the provisions of this ordinance, and that the equipment and method connected with the slaughtering, transportation, and sale of the product are sanitary and otherwise fit for the protection of the meat from contamination. The health officer shall issue permits when the provisions of this ordinance and State laws relating to meat inspection have been complied with by said applicant.

SEC. 3. *Appointment and salaries of inspectors*.—(a) The board of public safety, with the approval of the mayor, shall appoint for a term of two years a chief inspector of meats, who shall be a graduate of a recognized school of veterinary science having a course of not less than three years leading to a degree, and shall have had at least three years' experience in meat inspection; and no one shall be eligible to appointment as such inspector until he has passed a standard of examination equal to that

prescribed by the Bureau of Animal Industry of the United States Department of Agriculture for chiefs of equal rank in the meat-inspection service of the Federal Government. Said chief inspector shall receive a salary of \$1,800 per annum, payable monthly, and shall execute bond to the city of Louisville in the penal sum of \$3,000 for the proper discharge of his duties, the sufficiency of which bond shall be determined by the mayor.

(b) The board of public safety, with the approval of the mayor, shall also appoint one first assistant meat inspector for a term of two years, and may appoint such additional assistant meat inspectors for a term of two years as shall be necessary to carry out the provisions of this ordinance. Said assistant meat inspector or inspectors shall be graduates of a recognized school of veterinary science, and no one shall be eligible to appointment as such assistant inspector until he has passed a standard of examination equal to that prescribed by the Bureau of Animal Industry of the United States Department of Agriculture for inspectors of similar rank in the meat inspection service of the Federal Government. Each assistant inspector shall receive a salary of \$1,200 per annum, payable monthly, and shall execute a bond to the city of Louisville in the penal sum of \$1,000 for the proper discharge of his duties, the sufficiency of which bond shall be determined by the mayor.

(c) The board of public safety, with the approval of the mayor, shall appoint one lay inspector for a term of two years, and may also appoint one or more additional lay inspectors if necessary to carry out the provisions of this ordinance. Each lay inspector before appointment shall satisfy the board of public safety that he has had such experience in the inspection of meat and of the places where meat is handled as will qualify him to carry out the provisions of this ordinance other than the holding of post-mortem examinations; and no one shall be eligible to appointment as lay inspector until he has passed a standard of examination equal to that prescribed by the Bureau of Animal Industry of the United States Department of Agriculture for lay inspectors under the meat-inspection service of the Federal Government. Each lay inspector shall receive a salary of \$900 per annum, payable monthly, and shall execute a bond to the city of Louisville in the penal sum of \$1,000 for the proper discharge of his duties, the sufficiency of which bond shall be determined by the mayor.

(d) Any inspector appointed under this ordinance may be reappointed to the same office without standing another examination upon satisfying the board of public safety that he is qualified to perform the duties of said office. Said inspectors shall, after appointment, conduct their work under the direction of the health officer and may be removed by the board of public safety at any time for cause after being afforded an opportunity to be heard upon the ground for said removal. All of said inspectors shall be expected and required to devote their whole time to the performance of the duties of their respective offices.

SEC. 4. *Duties of inspectors.*—It shall be the duty of the chief meat inspector and his assistants to inspect and stamp all carcasses at the time of slaughter that are not inspected and stamped by Federal inspection; but all post-mortem examinations provided for herein shall be conducted by an inspector who is a veterinary and who shall be present at the time of slaughter.

In case any inspector shall be in doubt as to the existence of any diseased or injurious condition existing in any animal or in any meat, he shall have power to have such microscopic or other scientific investigation made as shall be necessary to determine the condition of such animal or meat, and he shall have the further power to take the same to any place necessary for making such examination.

It shall also be the duty of the chief meat inspector and his assistants to inspect slaughterhouses and other premises and all markets, stalls, refrigerators, and cars, wagons, and places where animals are slaughtered or where meat products are transported, kept, or offered for sale, to determine the wholesomeness and sanitary conditions of same.

Said inspectors shall make reports of all places and of all meat inspected, and of all meat or animals or carcasses condemned; and said report shall be made weekly and filed and kept in the office of the health department of the city as a public record. Said inspector shall immediately report all violations of this ordinance to the health office. Said inspectors shall perform any other duty required in carrying out the provisions of this ordinance.

SEC. 5. *Regulations of slaughterhouses.*—(a) Meats intended for sale in the city of Louisville shall be slaughtered in a slaughterhouse which is clean and sanitary and equipped for the proper protection of the meat. Such slaughterhouses shall have adequate water, free from contamination, and so as to be applied hot or cold. The slaughterhouse shall have suitable floors, constructed in such a manner as to be watertight, and which shall carry off into tubs or reservoirs, or into the sewer, all blood and waste. The floors shall be thoroughly scrubbed and cleaned each day after the slaughtering is completed. The building shall be screened, and walls and all exposed surfaces inside the slaughterhouse shall be kept clean and sanitary. The slaughterhouse shall have an efficient system of drainage and sewer connections, so that no water or refuse of any kind shall soak into the ground. Provision shall be made for the prompt removal of the offal, for the cleaning of hooks, knives, implements, tubs, buckets, and other equipment, and the slaughterhouse shall be otherwise kept in a sanitary condition, and all meat and meat products inspected as required in detail by this ordinance and by such laws of the State as may be in force and such valid regulations as have been adopted thereunder for guidance in meat inspection.

(b) All toilet rooms and dressing rooms shall be entirely separated from compartments in which carcasses are dressed or meat products are cured, stored, packed, handled, or prepared. All such rooms shall be properly lighted, ventilated, and kept in a sanitary condition.

(c) Butchers who dress or handle diseased carcasses or parts shall cleanse their hands and then immerse them in a proper disinfectant and rinse them in clear water before dressing or handling healthy carcasses. All butchers' implements used in dressing diseased carcasses shall be sterilized either in boiling water or by immersion in a proper disinfectant, followed by rinsing in clear water. Facilities for such cleansing and disinfection, approved by the inspector in charge, shall be provided by the establishment. Separate sanitary trucks, etc., which shall be appropriately and distinctly marked, shall be furnished for handling diseased carcasses and parts. Following the slaughter of any animal affected with an infectious disease a stop shall be made until the implements have been cleansed and disinfected, unless other clean implements are provided.

(d) Carcasses shall not be inflated with air from the mouth, and no other inflation of carcasses, unless so labeled, shall be allowed. Carcasses shall not be dressed with skewers, knives, etc., that have been held in the mouth. Skewers shall be cleaned before being used again. Spitting on whetstones or steel when sharpening knives shall not be allowed.

(e) All offal shall be cleaned up and disposed of daily either by tanking or removal from the premises of the plant. The systems for and operation connected with the treatment of offal and condemned meats for fertilizer, grease or other purposes shall be in a separate building, or in a different part of the building from that in which the products intended for food are handled, separated by masonry, and no fertilizer or other product of the tanked offal shall be stored or brought into any place or room where products intended for food are handled or stored. Such tankage operations shall be conducted in a sanitary manner and with proper mechanical devices therefor, and the rendering and other rooms and equipment shall be cleaned daily, and there shall also be used a sufficient deodorizer to destroy all foul and offensive odors resulting from said operations.

(f) No animal intended for slaughter shall be fed on any uncooked meat or offal, or any meat or offal of a diseased animal.

(g) The health officer shall issue a permit for the operation of a slaughterhouse when, upon examination, it appears that the provisions of this ordinance and of the State laws relating to slaughterhouses have been complied with by said applicant. But where the applicant conducts more than one slaughterhouse in the city of Louisville a separate permit shall be necessary for the operation of each slaughterhouse, and each day that a slaughterhouse is operated or maintained without such a permit shall be deemed a separate violation of this ordinance.

SEC. 6. *Municipal slaughterhouses.*—The health officer shall designate a slaughterhouse, or slaughterhouses, which shall be constructed and equipped as provided for in this ordinance and at which inspection can be maintained, as the municipal abattoir or abattoirs. This shall be conditioned, however, upon the owners or lessees of the slaughterhouse agreeing in writing that all butchers and other persons may slaughter animals at such slaughterhouse at a uniform fee for slaughtering, which shall not exceed 75 cents for every carcass of beef and 40 cents for every carcass of hog, sheep, veal, or other animal. Each such slaughterhouse shall post in a conspicuous place therein the rates at which animals may be slaughtered at such house, and it shall be a violation of this ordinance to charge a different rate or rates from those so posted. The respective parties shall be free to make such agreements as they deem best for the sale or disposal of the offal of animals so slaughtered.

SEC. 7. *Inspection at time of slaughter—Exceptions.*—It shall be unlawful to sell, or offer, expose, or have in possession for sale, any meat in the city of Louisville which has not been inspected and stamped at the time of slaughter by Federal, State, or municipal authority, except carcasses of meat slaughtered by farmers or others not regularly engaged in the slaughtering of animals: *Provided, however,* That such carcasses shall be brought to the place of inspection to be designated by the meat inspector with such organs or parts of organs, naturally attached, as shall be required for the purposes of inspection, and such carcasses before being offered for sale shall be inspected and stamped as in other cases: *And provided further,* That nothing herein shall exempt Federal or other inspected meat from inspection as to fit condition for food when arriving for sale, or when exposed for sale in the city of Louisville.

SEC. 8. (a) *Condemnation—Stamping—Rendering.*—Whenever the meat inspector shall, by inspection, determine that any carcass, or part of a carcass, is diseased or otherwise unfit for food, the same shall be stamped or tagged in a manner so as to designate that it is unfit, and such meat shall not be brought into, or sold, or offered for sale, in the city of Louisville, but shall be tanked, or otherwise rendered unfit for food, under the supervision and in the presence of the inspector, who shall make a written report to the health department showing the amount and character of meat so condemned.

(b) The health department shall devise and enforce an adequate method of checking up and accounting for the disposition of all meat and carcasses condemned under the provisions of this ordinance in order to prevent meat being thereafter sold for human consumption. The person in whose possession said condemned meat may be left, or to whom it may be turned over, shall, as soon thereafter as practicable, report in writing to the health department how such meat was disposed of and the quantity of same, and any false statement so made by such persons shall be deemed a violation of this ordinance and shall in addition be sufficient ground for the revocation of the permit hereunder granted to the person, firm, or corporation making such false report.

SEC. 9. *Revocation of permit.*—(a) Any permit granted under this ordinance may be revoked whenever it is found that the conditions upon which the permit was granted are not being complied with; but no permit shall be revoked until the party proceeded against shall be summoned by notice in writing issued by the clerk of the

police court or his deputy, at the instance of any party complaining, which notice shall specify briefly the ground upon which said revocation is sought and shall be served in the manner required by the civil code of practice for the service of summons: *Provided also*, That said notice shall require the defendant to appear on the third day after the service of such notice, unless such third day be a Sunday or a holiday, in which event the defendant shall appear on the next regular week day that is not a legal holiday.

(b) The revocation of a permit shall *ipso facto* forfeit all license fees for the unexpired term for which such license fees were paid.

(c) No person whose permit shall have been revoked shall thereafter, directly or indirectly, through another person, obtain a permit under this ordinance within six months from the time of such revocation.

SEC. 10. *Inspection fees*.—The city shall collect the sum of 15 cents as an inspection fee for inspection of each carcass of beef, and 5 cents for the inspection of each carcass of swine, sheep, and veal at the time of slaughter, and shall collect the sum of 5 cents for each carcass of beef and 3 cents for each carcass of swine, sheep, and veal, and proportionate fractional fees for each part of such carcasses, of all animals which have been inspected elsewhere at the time of slaughter but which are required to be re-inspected to determine subsequent spoilage or fitness for food before offering for sale in the city of Louisville. The health department shall devise such method as may be deemed best for the time and manner of the collection of said fees and for checking up and accounting for same; and the sum so collected under the provisions of this ordinance shall be paid into the hands of the city treasurer and set apart solely for the purpose of carrying out the inspection provided for in this ordinance and paying the expenses thereof.

SEC. 11. *Marking—Misuse of stamp*.—The health officer shall designate a uniform method of marking meat which has been inspected and passed, and meat which is unfit for food, and any person, firm, or corporation counterfeiting, imitating, or not rightfully using the stamp of the Federal Government, the stamp of any State or other municipal inspection, or the stamp of the inspection of the city of Louisville, shall on conviction be fined not less than \$10 nor more than \$50 for each offense.

SEC. 12. *Fines*.—Any person violating any section of this ordinance, or who shall operate without obtaining a permit as herein provided, shall be fined not less than \$5 nor more than \$50 for each offense, except as otherwise herein provided, and each day that such violation continues shall be construed as a separate offense.

LYNN, MASS.

Refuse—Care and Disposal. (Reg. Bd. of H., Jan. 27, 1915.)

No person shall leave in or upon any public street, square, lane, alley, or other way within the city of Lynn, for removal by the health department, any waste paper, paper boxes, or excelsior except the same is securely confined in bags or sacks approved by the board of health, and in such a manner as to prevent their contents blowing about the streets.

The use upon any public street, square, lane, alley, or other way within the city of Lynn of barrels, boxes, or other open containers for waste paper, paper boxes, or excelsior, and the mixing of paper with ashes, is hereby prohibited.

Rummage Sales—Permit Required. (Reg. Bd. of H., Jan. 13, 1915.)

No person or persons shall conduct a "rummage sale" (so-called) in any dwelling or any other building in the city of Lynn without a permit from the board of health. Penalty not more than \$100.